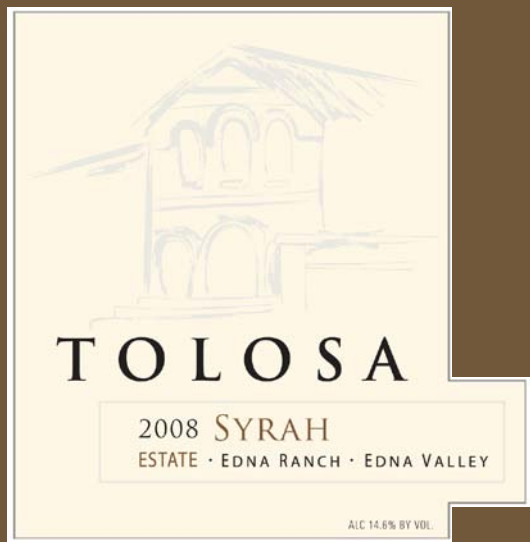


# TOLOSA

*Estate Wines*



## 2008 Syrah



<b>Varietal:</b>	96% Syrah, 4% Petite Sirah
<b>Appellation:</b>	Edna Valley AVA
<b>Clonal Selection:</b>	877 & 174
<b>Alcohol:</b>	14.5%
<b>T.A.:</b>	6.3g/L
<b>pH:</b>	3.75
<b>Brix at Harvest:</b>	26°
<b>Cooperage Used:</b>	French oak
<b>Barrel Regime:</b>	15% new
<b>Barrel Aging:</b>	16 months
<b>Bottling Date:</b>	February 2010
<b>Aging Potential:</b>	very long
<b>Production:</b>	575 cases
<b>Food Pairing:</b>	
<b>Suggested Retail:</b>	\$28.00

## Vineyard Notes

The Syrah in this wine comes exclusively from our Tolosa Estate. It is from a vineyard called Salaal. It is mostly one clone from one block. This vineyard is a mile or so south of the winery. It is on flat ground which is usually not the best aspect for red wine, but in this case an ancient streambed lies under the top soil and provides the needed drainage. We also get excellent Sauvignon Blanc from this vineyard. The Petite Sirah comes from a one acre portion of the southernmost block of our estate just off Orcutt Rd. The harvest was relatively early which really helps with a late ripening grape like Syrah. The small crop helped things along as well.

## Winemaking Notes

One of the characteristics of a great red wine is that you don't have to do all that much winemaking. Most of the quality of red wine is formed in the vineyard, and the better the vintage the less you have to do. Such was the case with this 2008 Syrah. We pick at night to control the temperature of the fruit when it gets destemmed into the tank. The wine is allowed to start fermentation and then drained off the skins when the flavor and structure of the wine seem correct. In most cases this is 12-18 days. We use only the free draining wine for Tolosa. The lesser press wine is sold off for fear it will diminish the purity and dull the flavors of the final bottling. We age in mostly older French oak barrels for 16 months.

## Winemaker Tasting Notes

*It is big and very dark carmelian in hue. The aromas are exuberant with black pepper, bramble, plum and BBQ sauce the dominant notes. The flavors in the mouth are sweet and plum like with even smooth tannins and a lingering note of cedar and earth. Its best days are ahead of it and it will be at a youthful peak between 2011 and 2014.*